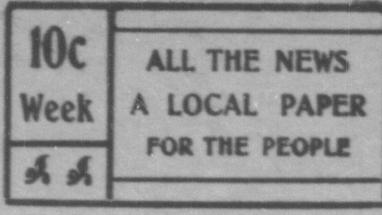


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RUSHVILLE, IND. SATURDAY EVENING, FEBRUARY 18, 1905.

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STATUE FOR MISS WILLARD

The First Woman to Find a
Place in Statuary
Hall.

The Senate Passes The District
of Columbia and Other Ap-
propriation bills.

Washington, Feb. 18.—The senate passed the bill appropriating \$9,940,000 for the District of Columbia, and the diplomatic and consular appropriation bill, carrying \$2,156,000. The district bill had been before the senate for several days and had been much debated. The diplomatic bill received the attention of the senate for only twelve minutes and was passed without discussion. A special feature of the day was the acceptance of the statue of Frances E. Willard, the distinguished temperance advocate, which has been placed in Statuary hall in the national capitol by the state of Illinois. Notwithstanding there are about forty pedestals in the hall, the statue of Miss Willard is the first of a woman to find a place there, and the members of her sex showed their appreciation of the compliment by turning out in large numbers to listen to the eloquent addresses made in connection with the ceremony.

An hour was spent in secret session in an ineffectual effort to determine the admissibility as evidence of Judge Sawyne's statement before a committee of the house.

The senate terminated its controversy with the house over the amendment constraining the provision in the Dingley law relative to the drawback on imported wheat by receding from the amendment inserted in the agricultural appropriation bill as it passed the senate.

In order to facilitate action at this session on the statehood bill the house passed a resolution sending that measure as amended by the senate directly into conference without an opportunity being afforded to debate it. The naval appropriation bill was further discussed.

THE RUSSIAN RAIDING FORCE

General OKU'S Headquarters, Feb. 18.—A Russian raiding force of 15,000 cavalry, 500 infantry and twenty guns moved south on both banks of the Liao river to Siaopeho on the Hun river, directly west of Liao Yang, Thursday, and then began gradually retreating to the northward. The force is now twelve miles northwest of Siaopeho and three miles east of the Liao. The Japanese pursued and inflicted damage on the raiders. The Russians on General Oku's front are inactive.

WILL REMAIN UNTIL FALL

Consul General Gowdy, His
Friends Think, Will Probably
Locate in Indianapolis.

Louis Ludlow, the Washington correspondent to the Indianapolis Star says:

It is announced at the State Department that John K. Gowdy, Consul General at Paris, will continue in his present post until next fall. The exact date when Frank H. Mason, now Consul General at Berlin, will succeed him has not been decided upon, but the transfer probably will be made in September.

Mr. Gowdy's friends, knowing something of his vigor and inclination for politics, predict he will not consent to become a "dead one" after his return to Indiana. They will not be surprised if he decides to locate in Indianapolis, where he would have the benefit of quick trolley connection with his farm and at the same time be a factor in State politics and affairs generally.

The Daily Republican.

OLD FEBRUARY

Has Some Good Points—That of
Being Last Winter Month
is One.

February, the last winter month proper, is now fairly under way. The month has a reputation not altogether of the best, and sometimes conducts itself in a manner to justify even a worse reputation than it has. Still, there are some good things to be said of it. The month is more or less short at one end or the other and even at its worst, there are nearly always some days in the month that are full of promise of spring. The sun is much farther north and shines much warmer and brighter than in the dull dark days of December; and much longer, also, as the month starts with the days 10 hours and 9 minutes long, and ends with them 11 hours and 17 minutes long. It also has several holidays which help to make it pass more pleasantly. Such as St. Valentine's day, Lincoln's and Washington's birthdays.

FARM HANDS ARE SCARCE

Indications That it Will be
Difficult to Employ
Men.

With the near opening of spring farmers are beginning to look out for hands to work during the summer. No matter how many unemployed the city contains the farmers claim that they find it hard to persuade men to go to their farms and work. The wages offered for next spring are the largest since the civil war.

The greatest difficulty the farmers find in keeping their hands is the fact that they have to work during the winter. In this season most of them leave and seek employment in the city. They are then loath to go into the country again and as a result the farmer for whom they worked must look out for another hand the next spring. Many farmers who get hold of good hands are keeping them over winter to make sure of them in the spring.

SAVED FROM A HORRIBLE DEATH

Charles Green, a Knightstown
Man, Receives Painful Burns
at Muncie.

A dispatch from Muncie states that Lawrence Cheeky, a fellow-workman employed in the American lawn mower plant, enraged at Charles Green, heated a bar of iron red hot, beat into a coil and threw it around Green's neck, according to the allegation of Green, who says he was saved from a horrible death by the efforts of others in the mill. Cheeky was placed under arrest. Green is a Knightstown man, and has been working at Muncie for several months.

DRINKING WATER SOLD AT MUNCIE

Muncie is in a plight for a pure supply of water. The water for the city is pumped from White river. The oil industry has resulted in the presence of the oil and salt becoming so great in the water as to make it impossible to separate it and furnish good water. As a result of this a Muncie company has put distilled water on sale at five cents a gallon. Wagons deliver it the same as milk wagons deliver milk. In the uptown districts this is the only source of supply for pure water and the Muncie water wagon is doing an immense business.

OPENING OF THROUGH TRACTION SERVICE WITH THE CAPITAL CITY

The One Event, For Which the People of Rushville and Rush County Have Looking for Years, is
Now Almost at Hand.

The First Through Car For Indianapolis Will Leave This City on
Monday Morning, at Six O'clock—A Temporary
Two-Hour Service to be Established.

The one event for which the people of this city and county have been looking for years is almost at hand. The ambition and dreams of Charles L. Henry, president and general manager of the Indianapolis & Cincinnati Traction company, are, in a way, about to be realized, and the climax to the work of grading, track laying, pole setting, wire stringing, power house building and all the other long and tedious work included in the building of an interurban line, is not far off.

The electric line between Indianapolis and Rushville, will be put in operation Monday, February 20, 1905.

Cars will be operated at intervals of two hours and will leave each terminal, Indianapolis Terminal station and the city of Rushville as follows: 6, 8, and 10 a.m., 12 noon, and 2, 4, 6, 8 and 10 p.m.

This is a temporary schedule as the road has not been fully ballasted, and no attempt will be made for high speed, three hours being allowed for the trip each way, but the comfort of the passengers is assured.

A change of cars at the junction of Prospect street and the Michigan road

STRUCK BY A PIECE OF COAL

Edward Bowling, a Big Four Fire-
man, is Rendered Uncon-
scious.

Edward Bowling, a fireman on the Big Four was painfully and seriously burned injured in this city Thursday afternoon by a large piece of coal falling from the tender and striking him on the head as he was emerging from under the engine where he had been cleaning out the fire box. When picked up he was unconscious and it was some time before he was revived. A physician was called and sewed up the wound in his head which was a very ugly one. Boling, while now living at Indianapolis, is a former resident of Greensburg and is well known by a number of the citizens there.

SPRUNG SENSATION

Huntington, W. Va., Feb. 18.—An injunction was granted by Judge John B. Wilkinson restraining the officials of the Triple State Gas company from merging that company with the United States Natural Gas company, recently organized for consolidating the Triple State company and the Kanawha Gas company of Charleston and extending the mains of the new company to Portsmouth, Ohio, and other points. Sensational allegations are made, among others that the officials of the company have conspired to weaken the gas supply and consequently decrease the value of stock.

Wheeler Will Participate.
Mexico City, Feb. 18.—General Jos. Wheeler, who has been here several months, will leave for Washington in a few days to take part in the inauguration day parade.

It is believed that ebony will thrive in certain parts of California, and some trees from northern Mexico will be planted in Butte County as an experiment.

INDIANA LAKES

Are to be Boomed—Fish Com-
missioner Wants Better
Summer Resorts.

(Indianapolis Star)

"I propose that Indiana become a summer tourist State," said Fish Commissioner Z. T. Sweeney before the Ways and Means Committee last night, after making the novel statement to the committee that he did not want an increased appropriation. The committee has met few such officers.

"My office is not alone for the benefit of the sportsman," he continued. "I propose to make the State as attractive as possible for the summer tourist. The State of Maine a few years ago started such work and now her annual revenue from it is estimated at \$90,000,000.

"The attendance at Winona has increased from 10,000 a year to 100,000. My office has not done all of this, but we have done some of it by protecting the fishing there and we propose to increase the attendance by continuing to see that there is good fishing there.

Fish brooderies have been established there and at other places. Indiana has beautiful lakes and there is no reason why we should not, by protecting the fish, have the most popular summer resorts in this part of the country. I am trying in an effort to make the lakes attractive, to get for the State a dollar for every place where I spend a penny."

HOUSE ADVANCES SUNDAY BALL BILL

By Overwhelming Vote the Bill
is Passed to Engrossment.
—Vote a Surprise.

The House yesterday afternoon passed the Sunday baseball bill to engrossment, 53 to 29. Representative Brumbaugh asserted yesterday afternoon that it would pass the House when finally called on third reading, with 62 members voting for it. The vote was a surprise to those opposed to the bill.

The Sunday baseball bill repeals the 1885 law, making it illegal to play ball on Sunday for an admission fee. The present law against following the regular vocation on Sunday would be left alone.

Even if the bill passes the House, its enemies say it will have a hard row in the Senate. The Governor would also have to sign it before it could become a law, and an enemy of the bill said yesterday that the Governor would veto it.

A MOTION FOR A NEW TRIAL

In the Sherman Case, Was Ar-
gued Today—May Not
be Pushed.

The motion for a new trial in the Sherman murder case was called up before Judge Belden Thursday afternoon at Hamilton, O., but was not argued and went over until today when it will be disposed of. It was understood that time was desired to consult the wishes of Sherman's mother, but it is very probable that the motion will not be insisted upon, will be overruled and the sentence of life imprisonment imposed upon Sherman today as the penalty of the crime of which the jury has returned him guilty.

Enormous shipments of produce from Portland, Maine, reflect the vast difference between modern and old times. One ship has just sailed from Portland for Liverpool carrying fifty-three carloads of western provisions, 32,000 bushels of wheat and eighty-three carloads of other produce, including five carloads of cheese, and several carloads of peas and pepper.

THE RUMORS ARE GROWING

Even in the Midst of Terrorist
Sensation the Rumors
are Talked of.

It is Said That Emperor William
Has Sent a Personal Repre-
sentative to the Czar.

St. Petersburg, Feb. 18.—Even in the midst of the excitement caused by the assassination of Grand Duke Sergius there has been a noticeable and sudden revival of the peace talk. It is even intimated that Prince Frederick Leopold of Prussia is the bearer of personal representations from Emperor William on this subject. While it is positively known that the question of peace was discussed between Emperor Nicholas and Prince Frederick Leopold yesterday, it is impossible to ascertain what, if any, conclusions were reached.

The assassination of Grand Duke Sergius undoubtedly was the work of the fighting organization of the Socialistic Revolutionary party, which condemned and executed Count Bobrikoff, governor general of Finland, and MM. Siplaguine and Von Plehve, ministers of the interior. It is regarded as a direct challenge from the terrorists to the autocracy and a revival of the famous duel between the nihilists and the government twenty-five years ago.

Opinions differ as to the political effect of the tragedy, some inclining to the view that the killing of a member of the imperial family may cause Nicholas II. to revive a period of reaction; but this opinion is not generally shared.

The murder of Grand Duke Sergius just at this time, when the forces of Liberalism were again in the supremacy and when the summoning of the zemsky sobor was assured, meets with universal reprobation even by extreme Social Democrats, who denounce the crime as strongly as do the Liberals and the Conservatives. According to a high authority, the decision had been already taken officially to proclaim the zemsky sobor on Feb. 22.

BY THE WAYSIDE

Recently an ad appeared in a Richmond paper in which the writer stated his desire to sell a cow "that was gentle and could be depended upon." The little ad reminded one of Bill Nye's celebrated advertisement to sell a cow, which read as follows: "Owing to my ill health, I will sell at my residence, in township 19, range 18, according to the government survey, one plush raspberry cow, aged 88 years. She is of undoubted courage and gives milk frequently. To a man who does not fear death in any form she would be a great boon. She is very much attached to her present home with a stay chain, but she will be sold to anyone who will agree to treat her right. She is one-fourth Shorthorn and three-fourths Hyena. I will throw in a double-barrel shot gun, which goes with her. In May she usually goes away for week or two and returns with a tall, red calf, with wobbly legs. Her name is Rose. I would rather sell her to a non-resident."

A man arrested in Singapore, Bengal, died before his case could be heard, but the local magistrate never tried and convicted the dead man; and then ordered the heirs, his nephews, to pay the fine. The High Court has reversed the judgment.

THE WEATHER



Fair Tonight and Probably Sun-
day Rising Temperature.

THE DAILY REPUBLICAN

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C. S. LEE - - - CITY EDITOR

Phone, No. 63

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One week delivered by carrier - - - - - \$10
One year by carrier - - - - - \$4.00
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F. D. White, Circulation Manager.

ADVERTISING RATES—made known upon
applications at this office.

RUSHVILLE, IND. FEB. 18, 1905.

The inauguration of President Roosevelt on the 4th of March next will be an unusual occurrence inasmuch as upon this occasion a president already in the White House will go to the Capitol for his first inauguration. Occupants of the White House have gone to the Capitol for their second inaugurations—this has naturally been the case since Washington became the seat of government. But no man already in that office has ever gone through the ceremonies for the first time. This peculiar situation arises from the fact that none of the other vice presidents who have succeeded to the presidency—Tyler, Fillmore, Johnson or Arthur—was elected for a second term. When McKinley followed Cleveland in 1897 the incoming and outgoing Presidents were almost inseparable companions on the inaugural journey. In 1901 when Mr. McKinley was for a second time inaugurated there was no outgoing President to ride through the avenue with him. This year there will be none. It has never before happened twice in succession that there was no retiring President to accompany the President-elect. The second inauguration of a President already in office has not attracted much attention since the ceremonial signifies no real change in administration. This time, however, Mr. Roosevelt has never had the honor to be inaugurated the celebration promises to be unusually brilliant.

Frank Doran of Laporte, who will be a candidate for the Republican nomination for auditor of state next year, is here visiting the members of the legislature. He was a candidate in 1902, when David E. Sherrick was first nominated. Doran is a good hustler and is out to win this time. The Tenth district will again have plenty of candidates, as John Dyer of Hammond is a candidate for treasurer of state and Judge U. Z. Wiley of Fowler will be a candidate for renomination for appellate court judge. However, the Tenth is the banner Republican district and its workers say they are entitled to a lot of recognition.

"Jack" Osborne, a well-known Evansville Republican politician, was here today. He called on Governor Hanly and talked over the matter of holding a special election in the First district to elect a successor to Senator-elect Hemenway. The latter will tender his resignation, to take effect March 4, when he will be sworn in as a member of the upper legislative branch. It is probable the special election will be held some time in May. Osborne and many of the machine politicians at Evansville favor G. A. Cunningham, district chairman, for congress.

The house, later yesterday afternoon, advanced the Sunday baseball bill by a vote of fifty-three to twenty-nine. The bill merely seeks to repeal a section of a law enacted in 1885 prohibiting Sunday games for admission. It is not strictly observed in any of the larger cities except Indianapolis.

Newton Booth Tarkington, "Gentleman from Indiana," who is now in New York, indirectly took part in the discussion of the anti-cigarette bill. The amendment introduced by Representative Fletcher to prohibiting the chewing of tobacco the same as prohibiting the sale and manufacture of cigarettes, was prepared by Tarkington and sent to Fletcher. "Why not stir the animals up?" was Tarkington's query. Although Tarkington is regarded as a "good fellow" and is known as a confirmed cigarette smoker, his amendment was not taken kindly by many of the men who favored the bill, and they promptly killed it.

The hard fight made by Senator Wickwire for the enactment of an inheritance tax law will not count for anything unless he can get a similar bill through the house within the next few days. Attorney General Miller has informed him that such measures must originate in the house and not in the senate. Mr. Wickwire will immediately introduce the bill in the lower branch, but the chances are that it will not get through, as new bills stand but little show now, especially when there is such a difference of opinion as there is on the question of inheritance tax. Senator Wickwire is a holdover member, however, and will have an opportunity of taking up the matter two years hence.

SERGIUS IS SLAIN

Most Hated Man In Russia
Falls a Mangled Victim
of a Bomb.

DEED OF A TERRORIST

A Single Man, Agent of the Dread
"Fighting Group" of Revolutionaries,
Did the Deed.

As Grand Duke Sergius Was Driving
From the Kremlin He Was
Blown to Pieces.

Moscow, Feb. 18.—Within the walls of the far famed Kremlin palace and almost underneath the historical tower from which Ivan the Terrible watched the heads of his enemies falling beneath the ax on the famous Red Square, and within a stone's throw of the great bell of Moscow, the Grand Duke Sergius, uncle and brother-in-law of Emperor Nicholas, and the chief of the reactionaries, met a terrible death yesterday afternoon. The deed was committed by a single terrorist, who threw beneath the carriage of the grand duke a bomb charged with the same high power ex-



GRAND DUKE SERGIUS.

plosive which wrought Minister Von Plehve's death. The missile was packed with nails and fragments of iron and its explosion tore the imperial victim's body to ghastly fragments, which strewed the snow for yards around. Every window in the great, lofty facade of the palace of justice was shattered and bits of iron were imbedded deeply in the walls of the arsenal, a hundred yards away.

The assassin belongs to the noted "Fighting Group" of the Socialist Revolutionary party, which has removed other prominent officials and long since passed sentence of death upon Grand Duke Sergius. The grand duke knew that he stood in the shadow of death. He was the recipient of repeated warnings, and elaborate precautions were taken to ensure his safety; but all the resources of the gendarmerie, secret police and soldiers proved unavailing against an attempt almost exactly duplicating the procedure that caused the death of Minister Von Plehve last July.

It was the irony of fate that Sergius, after taking refuge in his country villa during the strike troubles of a month ago and later seeking even more secure shelter in the palace within the Kremlin walls, should be killed while proceeding to the governor general's palace beyond the walls, and which he had abandoned to enable the police to better protect him.

When the carriage of the grand duke was in front of the courts of justice, where the walls of the triangle approach form a narrow entrance to the Nikolsky gate, a man clad in workman's attire stepped forward from the sidewalk and threw a bomb which he had concealed beneath his coat. A terrible explosion followed and a hail of iron pelted the grim stone walls of the arsenal and courts of justice.

A thick cloud of smoke, snow and debris arose. When it had cleared a ghastly sight was presented. On the snow lay fragments of the body of Grand Duke Sergius, mingled with the wreck of the carriage. The grand duke's head had been torn from his body and reduced to a shapeless pulp and the trunk and limbs were frightfully mangled. A finger bearing a rich seal ring was found lying several yards away. Only a few fragments of cloth indicated that the body had been once clothed. The coachman lay moaning with pain beside a deep hole in the pavement. The horses, dragging the front wheels of the carriage, had dashed off, maddened with pain, to sink dying before they reached the gate.

The sound of the explosion was heard throughout the city and even beyond the river. A crowd began to assemble and handled the grim evidences of the tragedy, while they discussed the affair in awestruck voices. Police officials rapidly gathered, but before anything could be done toward collecting the scattered fragments of the body, Grand Duchess Elizabeth drove up in an open carriage. She

had dropped her work at the headquarters of the Red Cross and sped to the scene of the crime without waiting to don her outer wraps. She broke down entirely at the sight and dropped to her knees, sobbing bitterly. After a few minutes she was led away. Then a stretcher was brought and, covered with a plain soldier's cloak, the remains of Sergius were borne to the Choudoff cloister, where officials and members of the grand duke's suite had assembled.

The assassin was thrown to the ground and stunned by the force of the explosion, but he quickly arose and ran toward the gate, attempting to escape. His haste and the blood streaming from his face where he had been wounded by fragments of the bomb, attracted the attention of a sergeant of police, who seized him before he could draw his revolver. The man did not deny his crime, but on the contrary gloried in its success. He expressed his satisfaction that he had been able to kill the grand duke without involving the latter's innocent wife. He avowed his membership in the social revolutionary organization, but refused to give his name, and at the jail his papers were found to be forged.

Lodz in a Ferment.

Lodz, Russian Poland, Feb. 18.—The news of the assassination of Grand Duke Sergius created a deep impression here. The air is filled with disturbing rumors. The mobilization of troops is hourly expected. If it occurs trouble is believed to be certain to follow.

FUNDS FOR FIGHT

House Asked for Money to Prosecute
Standard Inquiry.

Washington, Feb. 18.—Funds with which to prosecute the inquiry into the methods of the Standard Oil com-



VICTOR H. METCALF, SECRETARY OF COMMERCE AND LABOR.

pany in Kansas have been asked for of the house by Secretary Metcalf of the department of commerce and labor. In his communication the secretary says that this inquiry cannot be completed before July 1 next.

Practical Socialism.

Topeka, Kan., Feb. 18.—Kansas' desire for an oil refinery of its own was realized when Governor E. W. Hoch signed the bill appropriating \$200,000 for the erection and maintenance of a state plant, which was passed for the avowed purpose of fighting the Standard Oil company.

Getting Over Its Huff.

Chanute, Kan., Feb. 18.—The Standard Oil company is again buying oil in the Chanute district after refusing to take any for one week. Reports from Independence, Peru and other places indicate that the Standard is buying there also.

Mysterious Disappearance.

New York, Feb. 18.—Lieutenant Arthur Reginald French, aged twenty-six years, the son of Lord DeFreyne, an Irish baron, who arrived in this city from England more than a month ago, has disappeared and Mr. Olive-Bayley, the British consul, the entire New York police department, and a private detective agency, are putting forth efforts to find him.

TERSE TELEGRAMS

Grand Duke Sergius was assassinated at Moscow by a bomb.

Alexander Mead, a colored man, is dead at Toledo, O., aged 116 years.

John Reeves was hanged at Clarksville, Tex., for the murder of his wife.

Northwestern Pennsylvania is buried under from three to five feet of snow.

A bill for the establishment of a state oil refinery has been introduced into the Colorado legislature.

The West Virginia legislature has passed, a resolution to investigate Governor White's official conduct.

John Nicols, a Cincinnati newsboy, drank a quart of whisky on a wager and died after lying in a stupor for many hours.

Business failures in the United States for the week number 243 against 207 last week, and 231 in the like week in 1904.

Governor Hoch of Kansas has signed a bill appropriating \$200,000 for the erection and maintenance of the state of an oil refinery.

The Japanese government has signed its willingness to sign with the United States a copyright treaty provided it shall not be retroactive.

It is said that a pool headed by John W. Gates and backed by \$100,000 has begun active operations to send May wheat up to \$1.50 a bushel.

ADOPTED THE BILL

House Concurs In Senate's
View of the Deadly
Cigarette.

WITHOUT AMENDMENT

The Senate's Bill to Prohibit Manufacture or Sale of Cigarettes
Went Right Through.

Strenuous Efforts to Amend It to
Death Proved to Be Ineffectual.

Indianapolis, Feb. 18.—The legislature held a short session today, adjourning at noon. Considerable business was transacted, however, during the forenoon. In order to expedite business in the house, Representative Sayre introduced a resolution limiting debate on a subject by any member to ten minutes. This was deemed necessary, as some of the members have acquired the habit of making long and useless speeches that consume too much valuable time. The house and senate are taking the codification commission bills piecemeal and will probably adopt two or three of them.

The reform element in the Indiana legislature has the cigarette smokers, tobacco trusts and retail dealers on the run, as it now seems highly probable that the house will pass the senate bill prohibiting the sale, manufacture or smoking of cigarettes within the state. The house adopted the senate bill intact after a long debate, in which fully a third of the members spoke. Every effort to amend was defeated after a hard fight. The plea of many that the bill is an invasion of personal privilege and that because of its drastic features it will be a dead letter in the law books, was insufficient to turn the tide which seems to have set in strongly in favor of the proposed reform.

The bill provides a penalty for anyone having a cigarette in his or her possession. Strong objection was made to this feature on the ground that an adult has a perfect to smoke a cigarette if he so desires. Several members who held out for this principle favored a law prohibiting the sale of cigarettes to minors. Representative Boyd, who declared vehemently that he never used tobacco in any shape, offered a resolution making the bill apply to minors, penalizing them for smoking and those who offer cigarettes for sale. Representative Bossom of this city made a strong appeal for this amendment, declaring that some of the Indiana members of congress and many men prominent in public life in the state are cigarette smokers. He held that the legislature should not try to conform them to its standard. Representative Springer assailed the amendment, declaring that the amendments were offered for the purpose of defeating the bill. "If you say that my amendments were made for the purpose of defeating the bill, you say what is absolutely untrue," shouted Representative Boyd.

On motion of Representative Gough the Boyd amendment was tabled by a vote of 53 to 42. Representative Mounts then moved that the bill be advanced to engrossment. Representative Dausman, explaining his vote, said the bill was the work of a crank. Senator Parks, its author, was in the house at the time.

During the debate the opponents of the bill insisted that the senate passed it as a joke, which caused Representative Sayre to remark that he was in favor of repeating the joke. Many ministers and reformers were in the lobby throughout the session. A strong fight will be made to kill the bill on third reading, but it is believed by its friends that they will have votes to spare.

The regular practitioners, who are fighting the movement of the osteopaths to secure recognition from the state, held the winning cards in the senate when the bill giving the osteopaths one member of the state board of medical registration was considered. Senator Ganiard offered an amendment providing that all osteopaths now practicing in the state shall be licensed and that in the future they shall meet the requirements prescribed by the board. This was defeated. The bill, as it was advanced, provides that all osteopaths shall pass the examination arranged and shall meet the minimum requirements for education.

The Sherrick anti-tax ferret bill was favorably reported. It permits the auditor of state to investigate mortgages given by Indiana people on property outside the state to see if they are properly listed for taxation. The Slack compulsory voting machine bill met the fate of the one introduced in the house by Representative Branch, being amended to leave it optional with counties whether or not they shall purchase machines.

Senator Slack's initiative and referendum bill for public consideration of municipal questions was favorably reported. The senate used the ax on Representative Dausman's bill to exempt forest tracts of ten acres from taxation. One section would have exempted large tracts of land reserved by individuals or corporations for forestry purposes. The bill was prepared by Secretary Freeman of the state board of forestry.

DO YOU WANT TO SAVE MONEY

???

If so, you can save it by buying your

Wall Paper and Moulding

of me. I have the best and largest assortment of Paper in Rushville, at the lowest prices. To look through my stock of paper and price it will convince you that I have the best paper for the price you ever bought. Come early, before the rush, and get your work done. Good Paper Hangers.

FRANK THOMPSON.

329 Main St.,
RUSHVILLE, IND.

MARKET REPORT

Indianapolis Grain and Livestock.

Wheat—Wagon, new, \$1.18; No. 2 red, firm, \$1.20. Corn—Steady; No. 2 mixed, 45¢; Oats—Firm; No. 2 mixed, 31¢. Hay—Clover, \$9@10; timothy, \$10.50@12.50; millet, \$7@8. Cattle—Steady at \$3.00@6.00. Hogs—Quiet at \$4.50@5.10. Sheep—Steady at \$2.00@5.00. Lambs—Steady at \$5@7.75.

At Cincinnati.

Wheat—Stronger; No. 2 red, \$1.21. Corn—Steady; No. 2 mixed, 37¢. Oats—Quiet; No. 2 mixed, 33¢. Cattle—Dull at \$2.25@5.00. Hogs—Active at \$4.00@5.20. Sheep—Steady at \$2.25@5.40. Lambs—Slow at \$5.00@7.75.

Livestock at Chicago.

Wheat—No. 2 red, \$1.22¢. Corn—No. 2, 44¢. Oats—No. 2, 30¢. Cattle—Steady; steers, \$5.40@6.10; stockers and feeders, \$2.30@4.30. Hogs—Lower at \$4.40@5.02¢. Sheep—Steady at \$5.75@8.15.

At New York.

Cattle—Firm at \$3.75@6.07¢. Hogs—Firm at \$4.75@5.60. Sheep—Firm at \$4.00@5.50. Lambs—Steady at \$5@7.50.

East Buffalo Livestock.

Cattle—Slow at \$3.75@5.75. Hogs—Dull at \$4.50@5.50. Sheep—Active at \$4.00@6.15. Lambs—Steady at \$4.00@7.75.

For Sale.

I have a half dozen mules and horses which I will sell at reasonable prices.

OWEN L. CARR

BAR-BEN

NERVE FOOD.

Builds up the Body, Brain and Nerves.

It destroys the general and microbes in the blood, expels the morbid, unhealthy matter which irritates the nervous system and breaks down the vitality of men and women.

Bar-Ben are combined with the purifying and tonic properties that are necessary to the proper working of the nervous system.

If you are nervous, irritable, restless; your heart jumps and palpitates at the least exertion; your mind on your work; do not sleep well at night; have no appetite for food and no animal spirits; are weak and languid; have a poor digestion, increase your appetite and when you have set in strongly in favor of the proposed reform.

Bar-Ben is the true nerve food and positive cure for all nervous diseases, restlessness, irritability, sleeplessness and exhaustion; the effects of overwork, worry, brain fatigue; the

Practical Recipes

For the Housewife

The Daily Republican, always on the lookout for something of use to its many readers, has made arrangements to publish, from time to time, a few practical receipts that will be found of great value to the housewife. Our readers will do well to cut these out as they appear and preserve them as they will be found of special use. In fact, it will be our effort to publish seasonable recipes only, and those suitable to all tastes and purses.

Contributions of practical approved recipes, to be used in this department, will be gratefully received and published under the name of the contributor. Address all such, to "Practical Recipes Department."

SPINACH SALAD

Everyone knows that spinach is twice as good the second time it is heated, but not everyone knows that it is delicious eaten cold. A spinach salad is described in a new book of receipts, "101 Salads," by May E. Southworth. Take cold boiled spinach and season with butter, pepper, salt and lemon juice and press into shallow cups. Put these on ice over night, if possible. Just before serving, unmold, hollow out little round places in the center of each, and fill with mayonnaise. Garnish the individual salad plates with watercress and egg rings.

OYSTER SHORTCAKE

Make a rich, light baking-powder biscuit dough and bake in layer cake tins. Split and butter each as it is taken from the oven. Scald the strained liquor drained from a quart of oysters. Rub two tablespoonsfuls of butter smooth with two tablespoonsfuls of flour, and stir into 1½ cups of scalded milk. Cook and stir until it thickens; add a tablespoonful of butter to the oyster liquor, season to taste with salt and cayenne, and let get hot. Add oysters and cook until the edges curl. Then lay the oysters on the layers of buttered shortcake, add the liquor to the sauce, blend thoroughly and pour over the oysters; then add another layer of the shortcake, then one of the oysters, and pour sauce over the whole. Sprinkle with a little minced parsley and serve very hot. This is delicious.

DRIED APPLE CAKE.

Soak two cups of dried apples and when tender add one cup of raisins, one cup of molasses, one cup of sugar, a little cinnamon and cloves. Boil these to a syrup. When cool add one cup of sour milk, one cup of butter, two eggs and two liberal cups of flour carefully sifted two or three times. A teaspoonful of soda should also be added, either sifted with the flour or dissolved in the sour milk. Bake for two hours. This cake keeps some time and improves with age.

How to Clean Copper.

Clean with hot vinegar in which a little salt has been dissolved. Brass is cleaned in the same way, using either vinegar and salt, lemon juice and salt or oxalic acid. But with both brass and copper the treatment must not end thus or verdigris will appear and the article be ruined. A thorough washing with soap and water should follow and every trace of the acid removed, and then the article must be given a thorough polishing. The appearance of bronze is much improved by rubbing the entire surface with a cloth wet with sweet oil.

How to Keep Cider Sweet.

To keep cider sweet allow it to work until it has reached the state most desirable to the taste, then add one and a half tumblers of grated horseradish to each barrel and shake well. This arrests further fermentation. After remaining a few weeks, rack off and bung up closely in clean casks.

How to Make Brown Bread Ice Cream

Toast three slices of brown bread in a cool oven, then roll and sift it through a fine sieve. Put a pint of cream in the farina kettle on the fire; add half a pound of sugar and stir until dissolved; add the remaining cream and set away to cool. When cold, freeze; when frozen, beat in the brown bread. Set away two hours.—Club Woman.

Shippers Are Confident They Will Get a Commission.

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Got a Cold or Grippe?

Week's "Break-Up-a-Cold" Tablets.

A LAXATIVE COLD CURE.

IF IT FAILS TO CURE
WE REFUND YOUR MONEY - 25c a Box.

The People's Drug Store.

ASHWORTH & STEWART.

Cor. 2nd and Main

The Daily Republican

RUSHVILLE, IND., FEB. 18, 1905

LOCAL BREVITIES

Samuel J. Bell is but little better to day.

William A. Smith continues to improve.

A large number of people are in town today.

George W. Manlove is seriously sick at home east of Raleigh.

Miss Fav Lowe is recovering from a week's illness with grip.

The 12 o'clock car today brought in about twenty-five passengers.

George W. Titsworth is reported ill with grip at his home east of town.

Mrs. George W. Looney is sick with grip at her on North Perkins street.

Charles Norris reports that his brother Jesse is considerably better.

Oliver N. Brown continues in a very critical condition at his home in Brookside.

Mrs. Sanford Heaton is very sick with pneumonia at her home in Noble township.

Mrs. Jesse Drysdale, living on the Walton place northeast of town, is in very poor health.

One disagreeable thing about February is that it is too short a time between rent days.

John Smith, who is sick at his home on North Jackson street is reported not so well today.

C. F. Felton is not so well today. His condition remains critical and he spent a bad night.

The family of Jesse Holden, south of town, has been sick the past week with grip.

Theodore Jarvis has taken the agency for a new roller telephone directory, which is quite a novelty.

The little two-year-old son of Mr. and Mrs. Tom Fritter, North Harrison street, is quite sick with grip.

Cheer up. There are only twenty-eight days in this month and we will soon have a change—March weather.

Uncle Alfred Peters, who has been ill with grip at his home on East Ninth street, is considerably better.

Mrs. N. F. Stewart, who has been very ill at her home on North Jackson street for some time, is not so well today.

'Squire W. S. Hall is in a very serious condition at his home near Raleigh. Mayor Frank Hall is at his bedside.

The L & C. had a large force of men in the city today clearing the tracks for the opening of the service to Indianapolis.

'Squire John Dearinger, of Walker township, who has been suffering from a stroke of paralysis for the past few days, is improving.

Joseph Overman suffered quite a loss from fire Thursday morning at his farm residence, near Carthage. The loss is fully covered by insurance.

Dr. Lot Green's condition shows no change today. His physicians think that there is little hope for his recovery. He was thought to be failing this evening.

JOHNSON SAYS SORE THROAT.

DR. BEHER'S EXPECTORANT

Is composed of the most healing Balsams, made with specific regard to the requirements of a safe, trustworthy family remedy for Coughs, Colds, Sore Throat, Hoarseness and other Common Throat Ailments of adults and children. We assure each customer entire satisfaction with this article. Try one bottle of it and you will know its excellent worth.

PRICE 25c. AND 50c.

F. B. JOHNSON & CO.,
Drugs and Wall Paper.

Mrs. Harvey Daubenspeck and daughter Iva spent yesterday with Mrs. Annie Bankert, near Glenwood.

Rev. Mr. Hawthorn preached at the Christian church at Bean Davis last Sunday, and was the guest of S. K. Bankert and family at dinner.

Great preparations are being made at the residence of S. K. Bankert, west of Glenwood, for the sale that will take place there on Monday, February 27th.

Just after recovering from the effects of a broken arm, Clara McKee, daughter of Frank McKee, of Mt. Carmel, fell and broke the same arm in two places.

The commencement of the New Castle high school will be held this year on May 18th, and Dr. Edwin Hughes, the president of DePauw University, will make the class address.

Senator E. E. Moore, of Fayette county, says that he is in favor of the Hogg anti-trust bill, and that he is finding considerable sentiment in favor of the measure in the Senate.

An Illinois man's wife had not spoken to him for twelve years, but she began to make up for lost time the other day, and the words she hurled at him within twenty-four hours drove him to a divorce lawyer.

The committee appointed by the Merchants' Association to draft a set of rules met last night at Casady & Co's store and perfected a constitution. The association will meet Monday night in the office of R. F. Scudder.

Mrs. August Flagel, of Shelbyville, well known in this city, stepped from the rear door at her home Thursday evening, when she slipped on the ice on one of the steps. Her right arm was broken and right leg badly sprained.

The Carthage Record says that while standing near a stove in Girty's livery stable there, Cleve Beher was painfully scalded on the back of his legs, by the overturning of a boiler of hot water, which was on the stove.

"Rudy's Double Octette," of sixteen girls, ranging in age from thirteen to fifteen years, has been organized under the direction of Prof. R. B. Rudy at Shelbyville. This organization is similar to the high school girls' glee club of this city.

From now on until the first of April the cry of the auctioneer will be heard most every day in Rush county. Sales are on and bills are being posted every day announcing more to follow. The sales this spring have promise of eclipsing the great number held last fall.

An agreement among the merchants of Shelbyville to close their places of business every evening at six o'clock, except Monday and Saturday evenings, has been violated and now all the merchants are again keeping their places of business open.

The merchants of Connersville have already given orders for a large number of bags of peanuts and several cases of lemons. The reason for this is that the Hagenbeck Animal Shows, which exhibited at the World's Fair last year, are to be in that city during the coming summer.

Lee Nixon, of Indianapolis, an old Rush county boy and deputy postmaster at Ponce, Porto Rico, has presented Senator Beveridge with two Spanish stilettos. They will be added to the Senator's collection of military curios which embrace nearly every conceivable form of weapon used in the Philippine archipelago.

COURT HOUSE NOTES

A. B. Everhard was admitted to the bar today and sworn.

The grand jury did a "land-office business" today and adjourned until Monday.

The damage case of Call vs. the Big Four was compromised in court this morning.

L. L. Broaddus was agreed upon as judge for the special term of court to be held soon.

In the circuit court today the damage case of Mary J. Hilligoss vs. C. C. & St. L. railway was venued to Decatur county.

John B. Scott has been appointed administrator of the estate of James R. Scott, deceased.

Olive Abernathy today filed a corpus proceedings against Mart Clevenger, alleging that he is keeping his wife, Edith Clevenger, at home against her will.

MARRIAGE LICENSES

Jasper N. Kennedy to Pearl L. Conaway.

John W. Wolfe to Frances E. Ruby. Zacharias Gordon to Stella McDaniel.

PERSONAL POINTS

Clarence W. Cross is in Ohio attending the funeral of his aunt.

Supt. J. H. Scholl, of the city schools, visited friends at Carthage today.

Miss Jessie Kitchen went to Columbus this evening to spend Sunday with relatives.

Mr. and Mrs. Robert McDaniel have removed to Illinois, where they will reside.

Smith Scott, of Kokomo, is the guest of relatives and friends at Anderson.

Prof. Rhodes, principal of the Greensburg high school, was the guest of friends here today.

Mrs. Mary Parker, of Richmond, who has been visiting relatives here, has gone to Carthage for a visit.

Frank Stiers, who has been visiting his brothers, Joseph and J. M. Stiers, has returned to Marion, Ind.

Mr. and Mrs. W. O. Feudner went to Seymour this evening to spend Sunday with Mr. and Mrs. Hillary Haydon.

Shelbyville Liberal: Jesse Hawkins went to Rushville Thursday evening on business to remain till Saturday evening.

Mrs. Ed. Bell and son Cassel returned this evening from a visit with Mr. and Mrs. J. B. McCarty, in Jackson township.

Mrs. John Hickey, who was called here by the sickness of her mother, Mrs. Maria Toolen, has returned to her home in Anderson.

Earl Benning is at home from College Corner, O., where he sustained severe injuries to his side while working on a telephone pole.

Deputy Auditor of State Birmingham, is expected here Tuesday in regard to the affairs of the Equitable Building and Loan Association.

Mrs. Smith Matlock and little son were called to Kokomo today by the serious illness of Mrs. Matlock's mother, Mrs. R. J. Dean, who is ill with consumption.

Hon. H. E. Guffin, Rush county's Representative in the Indiana House of Representatives, came down from Indianapolis today to spend Sunday with his family at Glenwood.

Mr. and Mrs. John A. Spurrier and daughter, Miss Hazel, have gone to Newman, Ill., where they will visit Rev. and Mrs. McNutt over Sunday. They will attend the dedication of the new church of which Rev. McNutt is pastor, which occurs tomorrow.

SOCIETY NEWS

The T. B. M. club met with Miss Mary Lewis this afternoon.

Miss Helen Scudder entertained the L. M. C. club at her home on West Second street this afternoon.

The young people of Little Flatrock neighborhood enjoyed a coasting party last night at the home of Charles Kenner.

A number of this city's young people enjoyed a bob-sled ride last night. At the conclusion of the ride a dance was given at the old Ypsilanti hall.

The Sparks-Denning Bowling club met last night at the Pastime Alleys. The highest scores were made by Dr. Frank Sparks, 181, and Mrs. Harry Jones, 123. The highest team score was 1356 and was made by the Sparks team.

Master Ralph Bankert, near Glenwood, was given a most delightful surprise by his young friends on Wednesday evening at the home of his parents, S. K. Bankert and wife, the occasion being in the nature of a farewell, as the family will soon remove from that locality to a farm south of town. Ralph was completely surprised by the advent of his young friends and a most enjoyable evening was spent, innocent games were indulged in. Nice refreshments were served. The guests departed at a late hour, all wishing Ralph a pleasant future in his new home. The following young people were present: Walter Stanton, Carl Dickey, Harry Palmer, Hilton Simpson, Clarence Simpson, Roy Neff, Roy Vandiver, Alfred Chew, Clyde Anderson, Edith Chew, Fannie Anderson, Garnet Pike, Gertrude Dunkate, Beatrice Dunham, Laura Churchill and Ruby Mays.

There is a record that Roger Bacon, the friar who devoted more of his time to science than religion, was the first man to make spectacles in the year 1280. Yet some one points out that on a tomb in Florence, dated 1290, there is an inscription which awards the honor to another in these words: "Here lies Salvino degli Armati, inventor of spectacles. May God pardon his sins."

RAYMOND ANTI-GRIP Tablets.

Guaranteed to Cure a Cold.

Manufactured by

HARGROVE & MULLIN.

CHURCH NEWS

The Uniform Rank K. of P., of Hagerstown, will celebrate Washington's birthday with a ball.

The secretaries or members of all orders in this section are invited to send us the news from their lodges which we shall be glad to publish.

Fayette Lodge I. O. O. F. of Connersville will have three candidates for initiation on next Tuesday evening, Feb. 21.

Hon. Will Cumback, Past Grand Master of the I. O. O. F., of this State will deliver the Decoration Day address of the Grand Army of the Republic at Anderson this year.

Supreme Chancellor Shiveley of the Knights of Pythias is making efforts to extend the order into England. At present the order has lodges in Canada, Cuba, Hawaiian and Philippine Islands.

The Order of Eagles of Shelbyville have leased the Red Men's wigwam for the next three years. The order is in a very prosperous condition and at their last meeting received fourteen applications for membership.

Rushville Commandery Knights Templar (U. D.) will confer the Order of the Red Cross on a large class of candidates on Washington's birthday Feb. 22d, followed by the traditional banquet and celebration. A large attendance is expected.

About 2600 members of the colored K. of P. order celebrated the anniversary of the order at Tomlinson Hall Thursday night. State Grand Chancellor G. P. Stewart made the address of welcome and many prominent members of the order were present both from this and adjoining states. An elegant banquet followed the meeting.

Camp No. 33 P. O. S. of A., of Indianapolis, will dedicate its new hall and hold a Washington Memorial service Monday night. Isaac Miller, of this city, will probably attend. The Past President badges will also be presented to the Past Presidents of the lodge at the meeting.

At 2:30 o'clock next Wednesday afternoon, the last Wednesday of the month, the G. A. R. will hold memorial services at the assembly room in the court house in honor of Washington's birthday. Good speakers have been obtained and an interesting program will be rendered. Each and every old soldier in the county is invited to be present.

Rushville Commandery Knights Templar (U. D.) conferred the Order upon several candidates last evening.

A full attendance is requested by all members of the K. of P. lodge, who take a part in the Page rank, at the regular meeting Monday night, as this is one of the ranks that will be conferred at the district meeting at Connersville next week.

The Improved Order of Red Men is a direct lineal descendant of the early patriotic societies which existed in this country prior to the Revolutionary War and none but an American citizen or one who has declared his intention of being such can become a member. The order always follows the flag, and was the first to become established in the Hawaiian and Philippine Islands, and now has a membership of over 400,000.

Rushville people who think they have suffered inconvenience as a result of the cold and snow, should take a trip into the country and inspect some of the less frequented roads where snow is drifted from two to four feet deep. Rural mail carriers have had their troubles for certain during the past two weeks, and even now with the weather moderating, the drifts are still to be battled with each day.

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